

CATERING MENU



WOLFGANG PUCK
CATERING



SONY
PICTURES™



EVENT INFO & MENU SELECTION

The following pages outline our selection of menus carefully designed by our culinary team. Wolfgang Puck Catering (WPC) is happy to customize seasonal menus upon request, including the substitution of vegetarian, vegan, low carb / high protein items.

FOOD AND BEVERAGE

Due to liability and legal restrictions, there is no outside food and beverage permitted in event spaces. WPC reserves the right to charge for any beverages and food supplied in violation to this policy. WPC specifically prohibits the removal of food from any catered function by the client or any of the invitees.

If alcoholic beverages are to be served on the premise, WPC will require that all beverages are dispensed by WPC bartenders. WPC alcoholic beverage license requires we (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in WPC's judgment, appears intoxicated.

GUARANTEES

For planning purposes, please provide WPC with an accurate estimate of attendance at least (5) days prior to scheduled event. A final guest count is due at least (3) business days prior and shall be considered a guarantee, not subject to reduction. Should guarantees not be provided (3) business days prior, estimated guest count will become guarantee. Final bill will reflect guarantee or actual attendance, whichever is greater. WPC will accommodate 3 percent over your guarantee.

BANQUET MENUS

Menu selections should be submitted to WPC a minimum of (5) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. WPC Event Orders will be provided to confirm all menus, start and end times, room locations and number of guests.

STAFFING CHARGE / SALES TAX / ADMIN FEE

All food and beverage will be subject to applicable staffing charges, 18% admin fee, and current California sales tax of 10.25%. Staffing fees and tax are subject to change. The admin fee is a charge for administrative function and is not purported to be a tip or gratuity.

OVERTIME CHARGES

Menu prices listed are for specified length of service. Should client choose to extend the length of event, overtime charges will apply.



WOLFGANG PUCK
CATERING

BREAKFAST



BREAKFAST

Service for up to two hours with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

EACH BREAKFAST SELECTION INCLUDES:

Coffee, Decaffeinated Coffee, Art of Tea Selections,
Orange Juice and Grapefruit Juice

CLASSIC CONTINENTAL \$14.50

FRESHLY BAKED MUFFINS AND BREAKFAST BREADS

Jams, Sweet Cream Butter

ASSORTED FRESH SEASONAL FRUIT AND BERRIES

Plain, Sesame, Everything, Wheat, Cinnamon Raisin,
and Cream Cheese

TRADITIONAL FAVORITES \$28

FRESHLY BAKED MUFFINS AND BREAKFAST BREADS

Jams, Sweet Cream Butter

SOFT SCRAMBLED EGGS WITH HERBS

APPLEWOOD SMOKED BACON

HOME FRIES

Sweets Peppers, Onions, Parsley

INDIVIDUAL GREEK YOGURT PARFAIT

Granola, Honey, Berries

STEEL CUT OATMEAL

House Made Granola, Brown Sugar, Cinnamon,
Coconut

UPGRADES

HOUSE MADE QUICHE (SELECT ONE) +\$2

Bacon, Spinach, Cheese

Sundried Tomato, Spinach, Goat Cheese

FROM THE GRIDDLE (SELECT ONE) +\$2

Buttermilk Pancakes

Classic Waffles

Lemon Ricotta Pancakes

Vanilla Infused French Toast

Cream Cheese and Berry Stuffed French
Toast

HEALTHY START \$16.50

(SELECT THREE)

FRESHLY BAKED MUFFINS AND BREAKFAST BREADS

Jams, Sweet Cream Butter

INDIVIDUAL GREEK YOGURT

Granola, Honey, Berries

HARD BOILED EGGS

POWER GRAIN BOWL

Dried Cranberries, Avocado, and Seasonal
Citrus

STEEL CUT OATMEAL

House Made Granola, Brown Sugar,
Cinnamon, Coconut

ACAI BOWL

Coconut and Almonds

FRESH FRUIT SMOOTHIES

BREAKFAST ENHANCEMENTS

Additions to breakfast service.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

BREAKFAST BURRITOS \$8

GLUTEN FREE OPTION AVAILABLE FOR AN ADDITIONAL \$3.50 PER PERSON

(SELECT ONE TORTILLA)

- Whole Wheat
- Spinach
- Flour

(SELECT ONE FILLING)

- Scrambled Eggs, Chorizo, Jack Cheese, Salsa, Sour Cream
- Scrambled Eggs, Bacon, Cheddar Cheese, Chives
- Scrambled Egg Whites, Black Beans, Avocado (VEGETARIAN)
- Scrambled Eggs, Spinach, Cheese, Crème Fraîche

BREAKFAST SANDWICHES \$8

GLUTEN FREE OPTION AVAILABLE FOR AN ADDITIONAL \$3.50 PER PERSON

(SELECT ONE)

- Whole Wheat
- Spinach
- Flour

(SELECT ONE FILLING)

- Open faced Smoked Salmon, Cream Cheese, Chive
- Eggs, Bacon, Cheese
- Open faced Avocado Toast, Radish, Sea Salt (VEGETARIAN)
- Eggs, Chicken, Apple Sauce, Smoked Cheddar
- Egg Whites, Spinach, Mushroom, Gouda

STEEL CUT OATMEAL BAR \$7

Fresh Berries, Bananas, Honey, Dried Fruit, Maple Syrup, Silvered Almonds, Brown Sugar Cinnamon, Coconut, Granola

BUILD YOUR OWN YOGURT PARFAIT BAR \$8

Assorted Flavors of Individual Greek Yogurt, Seasonal Berries, Granola, Honey, Coconut

BUILD YOUR OWN TOAST BAR \$11

Rustic Breads, Whipped Cream Cheese, Whipped Butter, Smashed Avocado, Tomato, Sliced, Hard Boiled Eggs, Cracked Black Pepper, Pico De Gallo, Crumbled Goat Cheese, Chili Flakes, Basil Pesto

ADDITIONAL BEVERAGES

Coffee, Decaffeinated Coffee, Art of Tea Selections \$3.75/PERSON

Assorted Fresh Juices \$5.00/PERSON



WOLFGANG PUCK
CATERING

BREAKS



POWER BREAKS

Service for one hour with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

THE FITNESS BREAK \$13

House Made Granola Bars, Individual Greek Yogurts,
Whole Fresh Fruit

FRESH JUICES (SELECT THREE)

Orange
Grapefruit
Cranberry
Apple
Pineapple
Carrot
Green Juice
Acai Pomegranate
Coconut Water
Aloe
Wheatgrass
Watermelon
Guava

SWEET AND SAVORY \$13

Spiced Nut Mix, Savory Popcorn, Blondies and
Brownies, Jumbo Cookies, Chocolate Covered Pretzels

POPCORN \$6

White Cheddar, Caramel, Sea Salt

TRAIL MIX BAR \$10

Dried Fruits and Raw Nuts including Almonds,
Walnuts, Pumpkin Seeds, Cashews, Dried
Cranberries, Apricots, Blueberries, Raisins, Dark
Chocolate Chips, Coconut Shavings, Yogurt Raisins,
Wasabi Peas

CHIPS AND DIPS \$9

**WARM SPINACH-ARTICHOKE DIP OR WARM QUESO ADD-ON
AVAILABLE FOR AN ADDITIONAL \$2.50 PER PERSON**

Pita Chips, Tortilla Chips, Fresh Veggies, Chickpea
Hummus, House Made Salsa Verde

PICK ME UP \$11.50

Crispy Lavosh with Kelp and Himalayan Sea Salt,
Red Pepper Hummus, Dried Apple Chips, Seasonally
Flavored Popcorn, Farmers Market Vegetables,
Herb Dip

POWER BREAKS

Service for up to one hour with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

À LA CARTE BREAK

BEVERAGES

Brewed Regular Coffee, Brewed Decaffeinated Coffee, Art of Tea Selection **\$3.75**

Brewed Iced Tea **\$4.50**

Fresh Squeezed Lemonade **\$4.50**

Infused Waters: Citrus, Cucumber **\$3**

Aluminum Bottled Water **\$5**

Soft Drinks (Diet Coke and Sprite) **\$4.50**

Vitamin Water, Vitamin Water Zero **\$4.50**

Red Bull Energy Drink **\$6**

Starbucks Coffee Drink **\$5.50**

BAKERY

SAVORY PASTRIES **\$36/DOZEN**

Leek Parmesan Bistro, Spinach Feta Bistro

SWEET PASTRIES (SELECT THREE) **\$36/DOZEN**

Large Cranberry Twist

Raisin Swirl

Blueberry Muffin

Lemon Poppy Seed

Coffee Cake

Butter Croissant

Apple Turnover

Yogurt Cherry

Danish Mango Lattice

BARS (SELECT TWO) **\$31/DOZEN**

Brownie

Blondie

Lemon Pecan

Raspberry Crumble

Apple Crumb

BAKERY (CONTINUED)

JUMBO COOKIES (SELECT THREE) **\$27/DOZEN**

Chocolate Chip

Peanut Butter

Lemon Ginger

Oatmeal Raisin

White Chocolate & Cherry

White Chocolate Macadamia

JUMBO SOFT PRETZELS **\$35/DOZEN**

Assorted Mustards

CUPCAKES **\$37/DOZEN**

Chocolate, Red Velvet, Vanilla, Lemon

SNACKS

WHOLE FRUIT **\$4/EACH BOC**

KIND, CLIF, LUNA BARS **\$4.50/EACH BOC**

CRUDITÉ, HERB DIP **\$8/EACH BOC**

INDIVIDUAL MIXED NUTS **\$5/PERSON**

SLICED FRUIT AND BERRIES **\$7/PERSON**

SLICED APPLES, PEANUT BUTTER, ALMOND BUTTER **\$5.50/PERSON**

YOGURT PARFAIT **\$7.50/PERSON**



WOLFGANG PUCK
CATERING

LUNCH



LUNCH BUFFET

Service for up to two hours with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

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ASIAN GOURMET LUNCH \$36

SALADS AND SIDES (SELECT THREE)

- Asian Slaw with Napa Cabbage, Carrots, Bean Sprouts, Cashews, and Miso Vinaigrette
- Edamame Beans in the shell with Smoked Sea Salt
- Chilled Noodle Salad with Spicy Szechuan Peanut Sauce and Julienned Cucumber
- Green Bean Salad with Red Peppers and Sesame Soy Vinaigrette
- Vegetable Potstickers and Soy Ginger Sauce

ENTREES (SELECT TWO)

- SERVED WITH VEGETABLE FRIED RICE**
- Chicken Butter Lettuce Cups, Daikon, Carrots, Ponzu Sauce
- Miso Glazed Salmon with Carrot Ginger Puree
- Steak Salad, Greens, Thai Basil, Cucumbers, Tomatoes, Pineapple, and Ginger Lime Vinaigrette
- Sweet and Spicy Glazed Steak
- Stir Fried Chicken and Vegetables

DESSERTS (SELECT TWO)

- Green Tea Cheesecake Bites
- Sweet Mango Pudding
- Chocolate Crème Brûlée Tarts
- Hibiscus Tea and Poppy Seed Shortbread

CALIFORNIA CLASSICS LUNCH \$42

SALADS AND SIDES (SELECT TWO)

SERVED WITH WOLFGANG PUCK ROLLS AND SWEET CREAM BUTTER

- Roasted Fennel and Baby Carrots with Cippolini Onions and Sherry Vinaigrette
- Kale Caesar Salad with Hand Torn Croutons, Shaved Parmesan
- Chopped Farmers Market Vegetable Salad, Shaved Parmesan, Balsamic Vinaigrette
- Roasted Fingerling Potatoes
- Haricot Verts, Goat Cheese

ENTREES (SELECT TWO)

- Sliced Pan Roasted Chicken, Rosemary, Natural Jus
- Short Ribs, White Corn Polenta, Roasted Tomato
- Almond Ginger Crusted Salmon, Red Wine Reduction
- Herb Crusted Sea Bass, Tomato Fennel Fondue
- Artic Char, Tomato, Basil Pistou

DESSERTS (SELECT TWO)

- Chocolate Tart, Salted Caramel
- Buttermilk Cake, Strawberries, Crème Fraîche
- Black Forest Verrine
- Pound Cake, Berries

BEVERAGES FOR ALL LUNCH MENUS

Coffee, Decaffeinated Coffee, Art of Tea selections
\$3.75 PER PERSON

Iced Tea and Lemonade
\$4.50 PER PERSON

Soft Drinks (Diet Coke, Sprite)
\$4.50 EACH, BOC

Aluminum Bottled Water
\$5 EACH, BOC

LUNCH BUFFET

Service for up to two hours with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

LATIN LUNCH \$34

SALADS AND SIDES (SELECT TWO)

Latin Style Caesar, Crispy Tortilla Strips, Cotija Cheese, Black Beans, Chili Lime Dressing

Carnival Salad with Baby Greens, Black Olives, Hard Boiled Egg, Hearts of Palm, Cucumber, Tomatoes, and Balsamic Vinaigrette

Tortilla Chips and Guacamole

Spanish Rice

Black Beans

Smashed Sweet Plantains

PROTEIN (SELECT TWO)

SERVED WITH WARM CORN AND FLOUR TORTILLAS

Slow Cooked Pork Carnitas

Chicken Enchilada Suiza, Salsa Verde

Corn Tamales, Roasted Green Chile, Cheddar Cheese

Vegetable Empanadas, Chipotle Crema

- OR -

TACOS (SELECT TWO)

Chicken

Beef

Vegetarian

TOPPINGS

Chopped Red Onions, Cilantro, Pico de Gallo, Limes, Cotija Cheese, Grilled Jalapenos, Chipotle Salsa

DESSERTS (SELECT TWO)

Cinnamon Dusted Churros

Tres Leches Cake

Flan Cubano, Chantilly Cheese, Compressed Cherry

Mini Pan Dulce Bites

ITALIAN LUNCH \$40

SALADS AND SIDES (SELECT TWO)

Antipasto Salad, Salami, Provolone, Pepperoncini, Tomatoes, Marinated Artichokes, Red Wine Vinaigrette

Vine Ripened Tomatoes and Mozzarella Caprese Salad, Torn Basil, Olive Oil, Aged Balsamic

Farro Salad, Cucumbers, Parsley, Spinach

Sautéed Broccoli, Candied Garlic

Panzanella Salad, Tomatoes, Croutons, Basil, Mozzarella

Tuscan Potatoes

ENTREES (SELECT TWO)

SERVED WITH HERB FOCACCIA

Chicken Picatta, White Wine, Lemon, Capers

Roasted Local Sea Bass, Olives, Blistered Tomatoes

Penne Pasta, Wild Mushrooms

Fusilli Pasta, Sun Dried Tomatoes, Parmesan (VEGETARIAN)

Eggplant Parmesan

DESSERTS (SELECT TWO)

Olive Oil Cakes, Berries

Tiramisu

Chocolate Tart, Salted Caramel

Lemon Pudding Cake, Blueberry Compote

BEVERAGES FOR ALL LUNCH MENUS

Coffee, Decaffeinated Coffee, Art of Tea selections
\$3.75 PER PERSON

Iced Tea and Lemonade
\$4.50 PER PERSON

Soft Drinks (Diet Coke, Sprite)
\$4.50 EACH, BOC

Aluminum Bottled Water
\$5 EACH, BOC

LUNCH BUFFET

Service for up to two hours with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

CONFERENCE LUNCH \$27

SALADS AND SIDES (SELECT TWO)

- Fresh Mixed Greens Salad with Carrots, Tomatoes, Cucumber Shallot Vinaigrette (VEGAN)
- Red Bliss Potato Salad with Whole Grain Mustard
- Pasta Salad, Spinach, Tomatoes, Mozzarella, Scallions
- Chopped Chino Farms Vegetable Salad (VEGAN)
- Heirloom Bean Salad With Garlic, Dill, Mustard Vinaigrette
- House Made Potato Chips
- White Bean Hummus with Freshly Made Pita Chips

WRAPS AND SANDWICHES (SELECT THREE)

GLUTEN FREE BREAD AVAILABLE UPON REQUEST

- Roasted Turkey Sandwich with Avocado Mash, Bacon, Heirloom Tomato, Wheat Bread
- Ham and Swiss Sandwich Served on Baguette
- Black Forrest Ham With Sharp Cheddar Wrap
- Roast Beef Sandwich with Pickles, Horseradish, Cheddar, Aioli, Country White
- Turkey Avocado Wrap with Tomato, Cheese, Herbed Aioli
- Greek Style Wrap with Romaine, Cucumber, Olives, Diced Tomatoes, Feta (VEGETARIAN)
- Burrata Sandwich with Arugula, Piquillo Peppers, Garlic Aioli (VEGETARIAN)

DESSERTS (SELECT TWO)

- Salted Caramel
- Assorted Brownies
- Freshly Baked Blondies
- Freshly Baked Cookies
- Assorted Cupcakes
- Assorted Seasonal Sliced Fruit

BARBECUE LUNCH \$32

GRILLED (SELECT TWO)

- SERVED WITH HOUSEMADE BUNS
- Lemon Herb Marinated Chicken
- Prime Beef Burgers
- All Beef Hot Dogs
- Gourmet Sausages
- Veggie Burgers

SIDES (SELECT THREE)

- Sweet Corn on the Cob, Chile-Lime Butter
- Brown Sugar Baked Beans
- Baked Cavatappi Macaroni made with Aged Vermont Cheddar Cheese
- Creamy Coleslaw
- Flaky Biscuits and Jalapeno Cornbread served with Honey Butter

CONDIMENTS

- Sliced Heirloom Tomatoes, Dill Pickles, Sliced Bermuda Onion, Butter Lettuce
- American, Cheddar, and Swiss Cheeses
- Ketchup, Mustard, Mayonnaise, Relish

DESSERTS (SELECT TWO)

- Salted Caramel
- Assorted Brownies
- Freshly Baked Blondies
- Freshly Baked Cookies
- Assorted Cupcakes
- Assorted Seasonal Sliced Fruit

BEVERAGES FOR ALL LUNCH MENUS

Coffee, Decaffeinated Coffee, Art of Tea selections
\$3.75 PER PERSON

Iced Tea and Lemonade
\$4.50 PER PERSON

Soft Drinks (Diet Coke, Sprite)
\$4.50 EACH, BOC

Aluminum Bottled Water
\$5 EACH, BOC

BOX LUNCH

Service for up to two hours with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

\$22 PER PERSON FOR LUNCH

SELECT UP TO THREE SANDWICH / SALAD ENTREES

Each Box Lunch includes pasta salad **OR** potato salad, chips, cookie, and whole fruit.
Made Without Gluten options available upon request.

HOUSEMADE SANDWICHES

PESTO CHICKEN SALAD

Shaved Romaine, Tomatoes, Rosemary Focaccia

RARE ROAST BEEF SANDWICH

Thinly Sliced, Horseradish Cream, English Cheddar,
Soft Torpedo Roll

EGG SALAD SANDWICH

Chives, Romaine, Housemade Brioche

ROASTED TURKEY SANDWICH

Smoked Gouda, Pickled Onion, Mixed Greens, Lemon
Garlic Aioli, Whole Grain Roll

GRILLED VEGETABLE SANDWICH

(VEGETARIAN)

Goat Cheese, Mixed Greens, Basil Aioli, Rosemary
Focaccia

GRILLED PORTOBELLO SANDWICH

(VEGETARIAN)

Roasted Peppers, Arugula, Goat Cheese, Ciabatta

PASTRAMI SANDWICH

Shaved Red Onion, Gruyere, Remoulade,
Pumpernickel

CHICKEN CAESAR WRAP

Sundried Tomatoes, Celery, Capers

GREEK SALAD WRAP (VEGETARIAN)

Peppers, Feta, Romaine, Kalamata Olives, Cucumber

ITALIAN MUFFALETTA

Salami, Sopressatta, Serrano Ham, Manchego,
Tapenade

CURRIED CHICKEN SANDWICH

Golden Raisins, Large Croissant

TURKEY BLT SANDWICH

Arugula, Tomato, Jalapeño Bacon Jam, Sourdough

VEGAN GREEK SALAD WRAP

Hummus, Baby Spinach, Cucumber, Cherry
Tomatoes, Kalamata Olives, Whole Wheat Tortilla
(VEGAN)

SIGNATURE SALADS

BUTTER LETTUCE SALAD (VEGAN)

Oranges, Candied Walnuts, Olives, Balsamic Dressing

GRILLED CHICKEN CAESAR SALAD

Shaved Parmesan, Croutons

CHINESE CHICKEN SALAD

Crispy Wontons, Candied Cashews, Mustard-Ginger
Vinaigrette

BEVERAGES

Coffee, Decaffeinated Coffee, Art of Tea selections
\$3.75 PER PERSON

Iced Tea and Lemonade
\$4.50 PER PERSON

Soft Drinks (Diet Coke, Sprite)
\$4.50 EACH, BOC

Aluminum Bottled Water
\$5 EACH, BOC



WOLFGANG PUCK
CATERING

HORS D'OEUVRES



TRAY PASSED HORS D'OEUVRES

1 1/2 - 2 HOURS | \$32 PER PERSON | SELECT 6-7 ITEMS

1 HOUR (PRIOR TO DINNER SERVICE) | \$20 PER PERSON | SELECT 4-5 ITEMS

STUDIO FAVORITES

ROASTED EGGPLANT TART (VEGETARIAN)
Olive Oil, Chickpea Popcorn

MINIATURE TORTILLA CUPS
Chipotle Glazed Shrimp, Sweet Corn, Red Peppers

POLENTA BRUSCHETTA (VEGETARIAN)
Wild Mushrooms, Locatelli Cheese

VEGETABLE EMPANADAS (VEGETARIAN)
Spicy Tomato Sauce

MINI BBQ CHICKEN TACOS
(MADE WITHOUT GLUTEN)
Pico de Gallo, Poblano Crema

WILD MUSHROOM TART (VEGETARIAN)
Marscapone

WARM WHITE BEAN AND SAGE TART
(VEGETARIAN)

CARAMELIZED ONION AND BLACK OLIVE TART (VEGETARIAN)

TOMATO TARTE TATIN (VEGETARIAN)
Lemon Aioli

SEASONAL ARANCINI

SWEET CORN SOPES (VEGETARIAN)
Avocado

KNISH (VEGETARIAN)
Potato, Caramelized Onion, Grain Mustard

WHITE BEAN AND QUINOA CAKE (VEGAN)
Red Pepper Romesco

BACON WRAPPED DATES
(MADE WITHOUT GLUTEN)
Parmesan-Stuffed

POT STICKERS
Ponzu

WOLFGANG PUCK CLASSICS

WOLFGANG PUCK PIZZAS
Assorted Signature Flavors

MINIATURE CHEESEBURGERS
Brioche Bun, Mini Tomato, Remoulade

SPICY TUNA CONES
Spicy Tuna Tartare, Sesame Miso Cones

CHINOIS CHICKEN SALAD
Mini Wonton Cup

MINI TARO ROOT TACO
(VEGAN, MADE WITHOUT GLUTEN)

MINI POT PIES
Chicken and Leek

GRILLED CHEESE (VEGETARIAN)
Fig Jam, Honey

WATERMELON CUBE
(VEGETARIAN, MADE WITHOUT GLUTEN)
French Feta, Tarragon Balsamic

GRILLED PORCINI MUSHROOMS
Parmesan, Cracked Pepper Shortbread

STUFFED BABY ARTICHOKE
Shrimp, Brioche, Herbs, Lemon Aioli

SLENDER TUILLE CONE
Basil Goat Cheese Mousse, Tomato Tartare
(VEGETARIAN)

PRIME STEAK CROSTINI
Prime New York Steak, Yuzu Butter, Shiitake
Mushrooms

PORTOBELLO MUSHROOM "FRIES"
(VEGETARIAN, MADE WITHOUT GLUTEN)
Garlic Lemon Aioli

SUMMER ROLLS
(VEGAN, MADE WITHOUT GLUTEN)
Cucumber, Mango, Herbs, Summer Chutney

TRAY PASSED HORS D'OEUVRES

1 1/2 - 2 HOURS | \$32 PER PERSON | SELECT 6-7 ITEMS

1 HOUR (PRIOR TO DINNER SERVICE) | \$20 PER PERSON | SELECT 4-5 ITEMS

NEW

SMOKED SALMON

Lemon Herb Blini, Chive

BUTTERMILK FRIED CHICKEN BITES

Spicy Bourbon Hot Sauce

TARO ROOT AND AVOCADO TACO (VEGAN)

TUNA CRUDO

Chili, Grapefruit, Shallot

SALMON CAKE

Thin Bruschetta, Dill Gremolata

MINI BAO BUNS

Roasted Pork Belly, Hoisin Sauce

CRISPY DUCK CROSTINI

Candied Kumquat

CRISPY DUCK CONFIT

White Corn Cake, Honey Glazed Fig

TINY PASTRAMI REUBEN

Marble Rye



WOLFGANG PUCK
CATERING

RECEPTION
AND DINNER



STATIONS

Service for up to two hours with a minimum of 20 guests.
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CRUDITE \$9

FARMERS MARKET VEGETABLE CRUDITE

Roquefort Ranch, Caramelized Onion, and Red
Pepper Romesco Dipping Sauces

CHEESE \$16

ASSORTED DOMESTIC CHEESES

Breads, Crackers, Dried Fruits, Nuts, Marinated
Olives

CHARCUTERIE \$22

MEATS

Breads, Crackers, Dried Fruits, Nuts, Marinated
Olives

CHEESES

Selection of Foreign and Domestic Cheeses

TOPPINGS

Dried Fruits, Nuts, Cornichons, Mustards, Jams,
Honey

BASES

Sliced Rustic Breads, Lavosh, Artisanal Crackers

FARMERS MARKET VEGETABLE CRUDITE

Roquefort Ranch, Caramelized Onion, and Red
Pepper Romesco Dipping Sauces

BUILD YOUR OWN BRUSCHETTA BAR \$17

ASSORTMENT OF GRILLED BAGUETTES

Toppings of Tomato Basil with Olive Oil, White Bean
Balsamic, Goat Cheese and Roasted Pepper, Roasted
Tomato, Bacon Olive Tapenade

LATIN \$22

MINI CHICKEN TOSTADA CUPS

MINI CHEESE QUESADILLAS

VEGETABLE EMPANADAS

TORTILLA CHIPS

Guacamole, Salsa

ITALIAN \$20

ITALIAN STYLE CHOPPED SALAD

Provolone, Red Wine Oregano Vinaigrette

MEATBALLS

Vine Ripened Tomato Sauce

MOZZARELLA STROMBOLI

Spinach, Sundried Tomato

ROASTED MARINATED MUSHROOMS

BUILD YOUR OWN GRAINS & GREENS \$22

BASE

Quinoa, Farro, and Wheat Berries

PROTEIN

Grilled Salmon, Grilled Chicken

TOPPINGS

Tomatoes, Capers, White Onion, Almonds, Dried
Cherries, Watercress, Grapes

DRESSING

Aged Balsamic Vinaigrette, Roasted Leek Vinaigrette

STATIONS

Service for up to two hours with a minimum of 20 guests.
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SLIDER STATION \$24

BEEF SLIDERS

Shredded Lettuce, Pickle, Special Sauce, Brioche Bun

TURKEY SLIDERS

Pineapple Chutney, Sweet Hawaiian Roll

CHICKEN TENDER SLIDERS

Honey Buttermilk Biscuit

SWEET POTATO TATER TOTS

Ketchup

TACO BAR \$20

PROTEIN (SELECT TWO)

Chicken

Beef

Pork

TORTILLAS

Corn, Flour

TOPPINGS

Chopped Red Onions, Cilantro, Limes, Cotija Cheese, Jalapenos, Chipotle Salsa, Sour Cream, Guacamole

MAC & CHEESE BAR \$18

CLASSIC MAC & CHEESE

Aged Vermont Cheddar

PROTEIN

Chicken, Bacon

TOPPINGS

Sliced Mushrooms, Diced Tomatoes, Chives, Bread Crumbs, Cilantro, Grilled Red Peppers, Shredded Cheddar, Crumbled Feta, Fried Onions

PAELLA \$22

PAELLA

Shrimp, Mussels, Chicken, Corizo Saffron Rice, Roasted Peppers, Peas, Roasted Onions, Extra Virgin Olive Oil, Red Pepper Flakes

CROSTINI

Manchego Cheese, Quince Paste

SOUTHERN \$22

MAC & CHEESE CUPS

Southern Style

PULLED PORK SLIDER

Coleslaw

FRIED CHICKEN SLIDERS

Nashville Hot

CHOPPED SALAD

Romaine, Roasted Corn, Tomatoes, Scallions, BBQ Ranch Dressing

GRILLED CHEESE \$18

CLASSIC GRILLED CHEESE

SHORT RIB GRILLED CHEESE

Onion Jam, Horseradish

CINNAMON RAISIN GRILLED CHEESE

Brie, Fig Jam, Cinnamon Raisin Bread

SPANISH \$22

CHICKEN EMPANADAS

SPINACH EMPANADAS

SHRIMP GAZPACHO

TORTILLA DE PATATAS

Romesco Sauce

STATIONS

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RAMEN \$22

BROTH NOODLES

Chicken, Vegetable

PROTEIN

Char Sui Pork, Chicken, and Tofu

TOPPINGS

Scallions, Bamboo Shoots, Mushrooms, Bean Sprouts, Spicy Paste, Seaweed

INDIAN CURRY \$22

CHICKEN VINDALOO

MAKHANI PANEER

Tofu

PHOOL GOBI

Curried Cauliflower Saffron Rice

NAAN BREAD

POKE \$28

OPTIONAL CHEF ATTENDANT \$100

RICE

White and Brown

PROTEIN

Tuna, Salmon, Shrimp

TOPPINGS

Mild and Spicy Sauces, Avocado, Jalapeno, Seaweed Salad, Kale, Radish, Pickled Ginger, Sesame Seeds, Crushed Macadamia Nuts

DIM SUM \$26

BAO BUNS

Peking Pork Belly

SEAFOOD SHUMAI

CHICKEN POTSTICKERS

PONZU VEGETABLE SPRING ROLLS

FIVE SPICE DIPPING SAUCE

MEDITERRANEAN \$26

SPANIKOPITA

Cheese and Spinach

GRILLED VEGETABLE SKEWERS

MARINATED CHICKEN SKEWERS

FRESH PITA BREAD

Warmed

TOPPINGS

Tzatziki, Sliced Tomatoes, Sliced Cucumbers, Red Onion

DESSERT RECEPTION STATIONS

Service for up to two hours with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

CLASSIC SWEETS \$11

(SELECT THREE)

CHOCOLATE FUDGE BROWNIES

CHOCOLATE CHIP COOKIES

PEANUT BUTTER COOKIES

WHITE CHOCOLATE MACADAMIA
COOKIES

BLONDIES

HOMEMADE RICE CRISPY TREATS

LEMON BAR

PECAN BAR

SIGNATURE SWEETS \$14

(SELECT THREE)

CHOCOLATE TRUFFLE CAKES

Valrhona Chocolate, Whipped Cream, Spun Sugar

BUTTERMILK CAKE

Strawberries, Creme Fraiche

MEYER LEMON TART

Caramelized

FRESHLY BAKED COOKIES

ALMOND BLACKBERRY FINANCIERS

BITTER CHOCOLATE MOUSSE CAKE

Malted Crispy Pearls

BLUEBERRY CHEESECAKE BITES

DARK CHOCOLATE GANACHE TARTS

COCONUT MACAROONS

TIRAMISU PARFAIT

RETRO SWEETS \$16

(SELECT THREE)

'TWINKIES'

Red Velvet

'HO HOS'

Chocolate and Buttercream

'DING DONGS'

Chocolate Raspberry

COCONUT CAKE SNOWBALLS

(AVAILABLE WITH VEGAN INGREDIENTS)

APPLE HAND PIES

KEY LIME PIES

PINEAPPLE UPSIDE DOWN CAKE

ICE CREAM BAR \$18

CHEF ATTENDANT REQUIRED

ICE CREAM

Hand-Scooped Vanilla, Chocolate, and Coffee flavors

SAUCE

Hot Fudge, Caramel, Whipped Cream

TOPPINGS

Granola, Berries, Honeycomb, Mini M&Ms, Crushed

Heath Bars, Rainbow Sprinkles, Crushed Oreo

Cookies, Maraschino Cherries

DINNER BUFFET

Service for up to three hours with a minimum of 20 guests.
Additional charges of \$5+ per guest apply for less than minimum.

\$57 PER PERSON

Buffet includes Coffee, Decaffeinated Coffee, and Art of Tea Selection.

SALADS (SELECT TWO)

Asparagus, Young Greens, Local Watercress,
Citrus Miso Vinaigrette

Organic Field Greens, Shaved Market
Vegetables, Smoked Almonds, Sherry
Shallot Vinaigrette

Kale and Crispy Farro, Beets, Goat Cheese,
Grilled Radicchio, Hazelnuts, Orange, Olive

Butter Lettuce "Wedge," Cherry Tomatoes,
Smoked Bacon, Blue Cheese Vinaigrette

Caesar, Rustic Croutons, Shaved Parmesan

Marinated Haricot Vert, Crumbled Goat
Cheese, Toasted Pine Nuts, Basil Vinaigrette

Cous Cous, Cherry Tomato Confit,
Cucumber, Compressed Melon, Radishes,
Olive Powder, Yogurt Sauce

ENTREES (SELECT TWO)

Slow Braised Short Rib, Caramelized Shallot
Mustard Glaze

Sliced New York Steak, Gremolata
ADD \$15.00 PER PERSON

Pan Roasted Chicken, Rosemary Jus

Brioche and Herb Stuffed Chicken Roulade

Roasted Bass, Pistou Nage

Grilled Salmon, Tomato Fondue

ACCOMPANIMENTS (SELECT TWO)

Crème Fraiche Crushed Fingerling Potatoes

Jasmine Scented Rice

Sautéed Broccolini

Potato Puree

Creamy White Polenta

Roasted Root Vegetables

Sautéed Seasonal Baby Vegetables

Gnocchi, Artichokes, Preserved Lemon,
Spinach **ADD \$5.00 PER PERSON**

Seasonal Tortelloni **ADD \$3.00 PER PERSON**

SWEETS (SELECT THREE)

Valrhona Chocolate Truffle Cakes with
Whipped Cream and Spun Sugar

Banana Creme Brulee

Hazelnut Crunch Cake with Milk Chocolate
Mousse

Caramelized Meyer Lemon Tart

Mango and Passionfruit Panna Cotta

Rice Crispy Treats **(MADE WITHOUT GLUTEN)**

Chocolate, Hazelnut and Sea Salt Cookies
(VEGAN)

Red Velvet Whoopie Pie, Coconut Frosting
(VEGAN)



WOLFGANG PUCK
CATERING

BEVERAGE
OFFERINGS



HOSTED BEVERAGE PACKAGES

Package plan offers the same selection of beverage as hosted bar with the advantage of per hour pricing. Bar Packages do not include shots of liquor, Martinis or Manhattans. Products are subject to change. Based on availability.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

BEER & WINE BAR

ONE HOUR OF SERVICE | \$15
TWO HOURS OF SERVICE | \$21
THREE HOURS OF SERVICE | \$27
FOUR HOURS OF SERVICE | \$31

PREMIUM BAR

ONE HOUR OF SERVICE | \$19
TWO HOURS OF SERVICE | \$27
THREE HOURS OF SERVICE | \$33
FOUR HOURS OF SERVICE | \$38

SPIRITS

Tito's Vodka
Mulholland Gin
El Jimador Tequila
Cruzan Rum,
Wild Turkey Bourbon
Johnnie Walker Red Scotch
Orange Liqueur
Sweet Vermouth, Dry Vermouth

WINE

Ryder Estate Sauvignon Blanc
Wolfgang Puck Private Selection Chardonnay
Wolfgang Puck Private Selection Cabernet Sauvignon
Wolfgang Puck Private Selection Pinot Noir
Piper Sonoma Sparkling Wine

BEER

Allagash White
Stella Artois
Lagunitas IPA
Firestone Walker 805 Blonde Ale

SOFT DRINKS

Coca Cola, Diet Coke, Sprite
Aluminum Bottled Water
Assorted Juices
Still, Sparking Water

PLATINUM BAR

ONE HOUR OF SERVICE | \$21
TWO HOURS OF SERVICE | \$31
THREE HOURS OF SERVICE | \$37
FOUR HOURS OF SERVICE | \$43

SPIRITS

Ketel One Vodka
Hendrick's Gin
Casamigos Blanco Tequila
Cana Brava Rum
Knob Creek Bourbon
Johnnie Walker Black Scotch
Cointreau
Sweet Vermouth, Dry Vermouth

WINE

Rickshaw Sauvignon Blanc
Pellegrini Chardonnay
Inception Cabernet
Deloach Russian River Pinot Noir
Pellegrini Rose
Piper Heidsieck Brut

BEER

Allagash White
Stella Artois
Lagunitas IPA
Firestone Walker 805 Blonde Ale

SOFT DRINKS

Coca Cola, Diet Coke, Sprite
Aluminum Bottled Water, Still, Sparking Water
Assorted Juices

BASED ON CONSUMPTION

SOFT DRINKS \$4.50 EACH
ALUMINUM BOTTLED WATER \$5 EACH
DOMESTIC BEER \$7 EACH
IMPORTED BEER \$8 EACH
SPARKLING WINE \$10 EACH
PREMIUM WINE \$10 EACH
PLATINUM WINE \$12 EACH
PREMIUM SPIRITS \$11 EACH
PLATINUM SPIRITS \$13 EACH